

Making apple wine

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Introduction

Why making apple wine?

- ▶ funny
- ▶ interesting
- ▶ great topic of conversation (birthday party, pub, ...)
- ▶ utilisation of apples
- ▶ maybe: cheap alcohol



Introduction

Why making apple wine?

- ▶ funny
- ▶ interesting
- ▶ great topic of conversation (birthday party, pub, ...)
- ▶ utilisation of apples
- ▶ maybe: cheap alcohol

Making apple wine is quite easy!



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Preparation

Culling apples

- ▶ mix sorts
- ▶ balanced amount of acid and sweetness
- ▶ no unsound apples



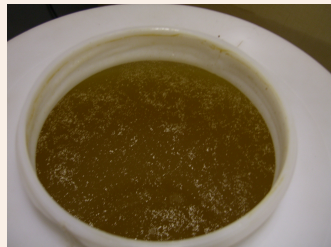
Preparation

Culling apples

- ▶ mix sorts
- ▶ balanced amount of acid and sweetness
- ▶ no unsound apples

Pressing

- ▶ taking apples to pressing plant
- ▶ extracted juice called *must*



Preparation

Filling

- ▶ well-cleaned big vessel
- ▶ plastic or glass vessel



Preparation

Filling

- ▶ well-cleaned big vessel
- ▶ plastic or glass vessel



Preparation

Filling

- ▶ well-cleaned big vessel
- ▶ plastic or glass vessel

Ingredients

- ▶ yeast
- ▶ nutrient salt



Preparation

Storage

- ▶ adding fermentation pipe
 - ▶ prevention of getting apple vinegar
- ▶ warm place
 - ▶ boiler room
- ▶ fermentation process begins
 - ▶ bubbling



Preparation

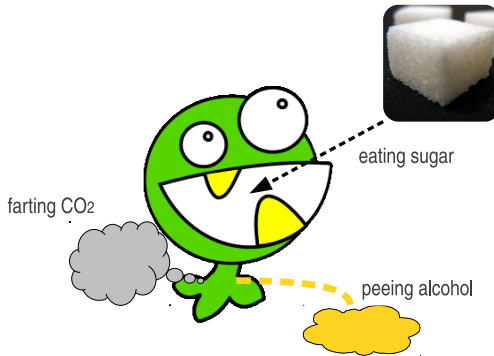
Fermentation

- ▶ yeast consumes sugar
- ▶ yeast produces CO_2 and alcohol
- ▶ process takes 2 – 4 month



Preparation

Fermentation



Keeping it running

- ▶ very simple
- ▶ yeast is setting down
 - ▶ sway the vessel
 - ▶ mix up yeast with sugar



Finishing

- ▶ ready after 2 – 4 month
- ▶ bubbling almost stopped
- ▶ separating yeast from apple wine
- ▶ adding sulfur pellets
- ▶ waiting 2 days
- ▶ filling into bottles



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Conclusion

- ▶ only a few steps
- ▶ mother nature
- ▶ in practice a bit more complicated



Conclusion

- ▶ only a few steps
- ▶ mother nature
- ▶ in practice a bit more complicated
- ▶ Many roads lead to Rome!



Conclusion

- ▶ only a few steps
- ▶ mother nature
- ▶ in practice a bit more complicated
- ▶ Many roads lead to Rome!
- ▶ There's more than one way to skin a cat!



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Vocabulary & Grammar

Vocabulary

- ▶ to cull
- ▶ fermentation
- ▶ *must* (juice)
- ▶ pressing plant
- ▶ vessel
- ▶ unsound
- ▶ yeast
- ▶ nutrient salt
- ▶ fermentation pipe
- ▶ boiler room
- ▶ predestinated
- ▶ bubbling



Vocabulary & Grammar

Grammar

Expression

There's more than one way to skin a cat!



Vocabulary & Grammar

Grammar

Expression

There's more than one way to skin a cat!

Conditional 3 sentence

If I **had drunk** some glasses of apple wine this morning
I **wouldn't have been able** to get here.



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Questions

Question 1

Do you like/know apple wine or cider?



Questions

Question 1

Do you like/know apple wine or cider?

Question 2

Would you try to produce apple wine in the future?



Any questions?



Thank you for listening!



Wine tasting

Ready for a drink?

